THE CFMS NEWSLETTER
September, 2003

Here's the latest CFMS news -

The Food Ordering Integrated Process Team (IPT) meeting did take place at the Defense Supply Center Philadelphia (DSCP), on August 14, 2003. Agenda topics include inventory management, ordering process, receiving process, product transfers, and point of sale (POS) operations.

Inventory Management:

Discussion of topics relating to the similarities and differences in managing inventory covered during the meeting are as follows: methods of accounting for inventory reduction, e.g., at POS or upon breakout; frequency of physical inventories, whether daily, weekly, monthly; responsibility for inventory; role of inventory in ordering; the accounting of operational rations inventory; and the Navy's fielding of barcode readers to the fleet for receiving products into inventory and breakout from inventory. A downloading of information to a Personal Digital Assistant (PDA) allows a synchronization with the food management system.

Ordering/Shopping List:

A discussion of the creation of shopping lists and orders with a focus on the inputs to create a shopping list. Inputs include planned menus and headcount. Several Service systems, however, provide acceptability history, par levels, current information on due in to inventory and projected use. There is agreement that there should be an expansion of capability incorporated into the proposed system. The basis for the order/shopping list should be the recipes, acceptability, inventory on hand, inventory that will be used, par levels, and due-in inventory. The capability to establish standing orders and templates is a system requirement but an option, as all Services do not use this type of product replenishment. For all the Services, the basis of all orders is the STORES catalogs, with a weekly downloading. Automatic or minimal linking of STORES items and recipe items will reduce effort. The ordering, storing, and issuing of Rations (Unitized Group Rations, Meals, Ready-to-Eat) by higher level commands takes place until unit deployment, then the unit becomes responsible for ordering its own rations. Subordinate commands notify the senior command of the necessary rations. In the field, accomplishing the ordering of rations must be through a deployable option. Separate fund codes account for rations.

Receiving

A dialogue regarding the receiving of products included: methods of reconciling invoices to purchase orders and personnel responsible, e.g., at the dining facility or at the installation level; capability to change catalog prices or return to older receipts to account for price changes, especially overseas; the preference to enter receipts only once. Each Service has unique end of day activities for reporting. The Navy is fielding the CheckMate Program, capable of creating barcodes for fresh fruits and vegetables, allowing operators to create lists of produce codes for scanning when receiving inventory. The operator scans the code, keys in the receipt quantity, and synchs the information into a computer.

Product Transfers:

Discussion of the transfer of subsistence products between dining facilities, installations, Services and non-Service entities did cover these topics: all Services need this functionality in the system, as this is a frequent transaction and needs documentation; the value of the transferred product must be included with the items; there is a need to track the transfer of operational rations between units and Services; there must be support for the separate fund codes for transfers.

Point of Sale

The focus of discussion of POS included the following areas: differences inherent in cafeteria line versus a la carte set-up; e.g., type of information collected, accounting for acceptability and leftovers; use of the Common Access Card (CAC) to identify customers; its role in the management of Basic Daily Food Allowance (BDFA), Basic Allowance for Subsistence (BAS), and dining facility budgets; and the capability of the POS system to deplete from inventory as a product is sold a la carte.

Also, during the 2nd week of August, representatives from software companies Aloha and Horizon spent a day each at DSCP, to walk through their software package with personnel from each Military Service, as well as representatives from the Military Sealift Command, DSCP, and support staff.

DSCP is aware of the Services' requirements for menu planning and food ordering, using that information to create test scripts or scenarios. For the next 6 to 8 weeks, DSCP will be running text scripts against each software package, to gauge to what degree each package satisfies the requirements of each service.

DSCP encourages IPT members to participate in software testing. Individuals can participate by coming to the CFMS lab. DSCP is currently working on attaining Internet access to vendor software, to allow for remote access to software applications.

The Information Assurance IPT takes place September 10, 2003, at DSCP. Being aware of Defense Information Service Agency (DISA) Information Assurance requirements, DSCP will meet with Service representatives to gain a clearer understanding of the requirements, as well as discuss any additional requirements, for example, how CFMS "fits in" with the Navy and Marine Corps Internet (NMCI).

!!!!!STAY TURNED FOR ADDITIONAL CFMS INFORMATION IN THE NEAR FUTURE!!!!!

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